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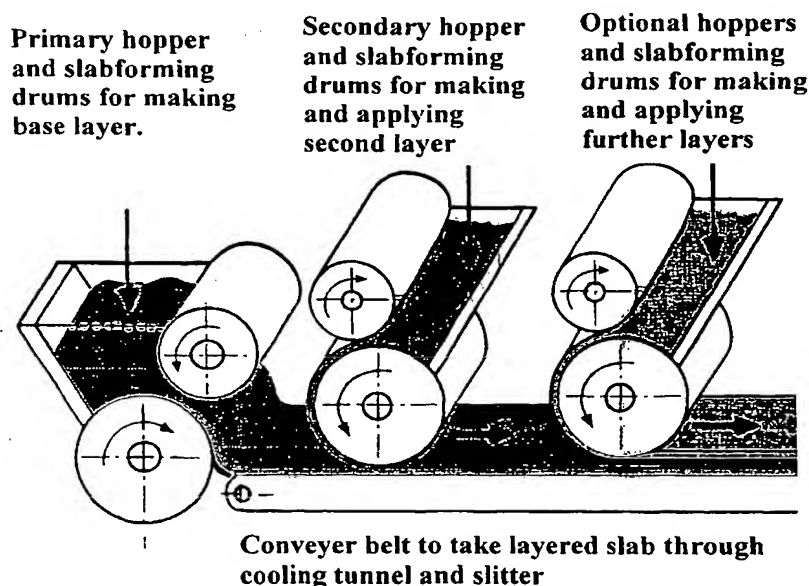
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(54) Title: NOVEL FRUIT FILLINGS, METHODS FOR THEIR MANUFACTURE AND THEIR USE IN NUTRITIONAL PRODUCTS



(57) Abstract: A fruit filling containing pureed fruit and wheat gluten is described. A nutritional bar comprising such fruit filling also is described. Methods of producing the fruit filling and bar also are described.

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